



# AMBIENTE 05/08

A CLOSER LOOK AT ROSE

Alfresco tables around the world are adorned with splashes of pink and even fully grown heterosexual men are now seen drinking rose in public!

– Gourmet Traveller Wine, March 2008

## NEW WAVE ROSE

Rose is enjoying a renaissance. Gone are the days of overly sweet wines produced as a by-product of 'real' wines. Winemakers in every region are now putting real thought and effort into their pink wines, and exploring a diversity of styles and varieties. Styles range from fun and fruity, to crisp and crunchy, with some more refined, complex contenders thrown into the mix.

## REGIONS

Rose has traditionally been produced in regions such as southern France, Spain, and Italy – regions with Mediterranean climates, where long hot summers demand refreshing wines to serve with food over casual, alfresco lunches. But the craze has now spread to the New World, particularly in countries like Australia, which are producing a great variety of styles, ranging from sweet fruity drops, to refined, savory examples that resemble European classics.

## VARIETIES

Rose can be made from a wide range of grape varieties. Tried and true varieties like grenache, mourvedre and shiraz are often used. But pinot noir, cabernet sauvignon, malbec, and many others are becoming increasingly popular.

There is now particular interest in wines made from the sangiovese grape, both in the old and new world. A native of Tuscany, sangiovese produces a crisp, dry 'rosato' with bright acidity and inherent savouriness – a style favoured by Italians to cleanse the palate, in preparation for yet another course at a heavily laden table!

## CASTELLO DI GABBIANO ROSE

Jovis winemaker, Justin Bubb, pioneered the production of this style of crisp, dry rose at Castello di Gabbiano, where he was the winemaker from 2003 to 2007.

The Gabbiano estate is located in the heart of the Chianti Classico region of Tuscany, near the town of San Casciano between Florence and Sienna. The twelfth century castle sits on a hilltop overlooking the estate's modern winery, age-old olive groves and 64 hectares of rolling vineyards. This is quintessential Tuscany – a patchwork landscape of undulating vineyards, silver olive groves, cypress trees reaching for the sun and mysterious tangled woods inhabited by chinghale (wild boar). And the wines from this region just seem to capture the essence of the landscape in a bottle!

Justin produced the 2006 Castello di Gabbiano Rose from estate-grown sangiovese grapes – the same fruit used to make the estate's premium Chianti Classico Riserva. Fifteen percent of the juice from the tanks was run off after 24 hours of skin contact, lending the Rose its lustrous rhubarb hue. This process also has the added benefit of concentrating the structure and flavour of the sangiovese remaining in the tanks, used to produce the estate's Chianti Classico Riserva.

The warm days and cool nights of the classic 2006 vintage have lent the 2006 Castello di Gabbiano Rose a lifted aromatic nose of light cherries and subtle spice. The palate shows juicy red berry fruits, with the kind of crisply defined finish that makes resistance to a second glass (or bottle) futile. If you ever found yourself dining alfresco in a Tuscan vineyard, you'd never want to drink anything else!

The Castello di Gabbiano Rose is a dangerously drinkable wine, as adaptable as it is approachable, and an ideal choice for a long lunch with friends or a barbeque by the pool. Served icy-cold, this wine is just made for carefree enjoyment in Singapore's balmy climate.

This Rose goes superbly with traditional Italian foods like antipasto or char-grilled meats (as you'd expect). But its structure and crisp, dry finish also mean it provides a cleansing accompaniment to a variety of Asian dishes like char siew, hokkien fried noodles and barbequed pork ribs.

Winemaker Justin Bubb firmly believes quality doesn't have to be sacrificed in the quest for fun.

'This is what I love to drink in spring and summer. Nothing beats a cold glass of Rose with some prosciutto, salami and olives while waiting for the Bistecca Fiorentina on the barbie. My days involve tasting a lot of red wine in the winery, so it's nice to get home and drink Rose – refreshing, uncomplicated, just easy. This is my palate cleanser of choice!'

## SPECIAL PROMOTION

Jovis Wines is pleased to offer a special promotion on the 2006 Castello di Gabbiano Rose, for a limited time only.

1 case  
10% discount –  
\$270/case of 12

2 or more cases  
20% discount –  
\$240/case of 12

20% discount on a case of Rose when purchasing another case from our collection.

At around \$20 a bottle, you're getting a sublime summer wine at exceptional value.

